

# Pumpernickel Bread

1 1/2-2 cups lukewarm water  
1/2 cup molasses or silan (date molasses)  
1 tablespoon instant coffee  
2 tablespoons oil  
3 tablespoons dry instant yeast  
2 cups (240 grams) whole grain rye flour  
2 cups (240 grams) whole wheat or whole spelt flour  
2 cups (240 grams) white flour  
1 1/2 tablespoons cocoa powder, sifted  
1 tablespoon salt  
1 egg white beaten with 1 tablespoon water  
semolina/farina/cornmeal for sprinkling on baking paper on pan

## Directions:

In your bread maker or mixer, stir together the lesser amount of water, molasses, instant coffee and oil thoroughly. Add dry yeast and mix well. Let sit for about 5 minutes till bubbly and active. Stir together the flours with the cocoa powder and the salt and add to the water mixture. Knead together and if too dry looking, add the additional water and knead till combined and smooth. If making in bread machine, use the dough kneading program and let rise with cover closed about an hour or so. In mixer, just lightly oil top of dough and cover the whole mixer with a towel and let rise.

Prepare a baking tray by covering with parchment paper and set the egg white mixed with water next to it with a pastry brush. Sprinkle the parchment paper with the cornmeal or semolina. Set aside. If dough has risen to double the size, remove and shape into 3 equal rounds, tucking ends in till smooth balls form and place on semolina/cornmeal. Brush with the egg white mixture. Let rise till doubled about 25 minutes (in a warm environment). Preheat oven to 400 F/200 C. Place risen bread in oven and bake 25-30 minutes or till loaves are deep brown (but don't let them burn!) and sound hollow when tapped. Cool completely on wire racks before cutting (or it gets gummy inside!).